

Belshaw

Thermoglaze

Model TG 25

Operator's Manual

For Serial # W04050002 on

Belshaw Bros., Inc.

1750 22nd Avenue South

Seattle, WA 98144-4590

Phone: (206) 322-5474 • Fax: (206) 322-5425

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Congratulations on buying a new Thermoglaze from Belshaw Bros., Inc. Please inspect the unit carefully for damage or missing pieces immediately after receiving your system. Belshaw cannot pay for shipping damage, because the freight company has accepted the machine from Belshaw in good condition, and is responsible for its safe delivery.

For your protection, each crate should be inspected before signing the Bill of Lading to report any visible damage caused by the trucker in transit, and account for the number of crates.

EQUIPMENT RECORD

Please provide the information below when you correspond with us about your machine.

Purchased by _____

Installed by _____

Date of Installation _____

Model number _____

Serial number _____

0704

MN-1726EN

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Contents

<u>1</u>	<u>Unloading and Uncrating</u>	<u>1</u>
<u>2</u>	<u>Identification</u>	<u>2</u>
<u>3</u>	<u>Installation</u>	<u>4</u>
<u>4</u>	<u>Assembly</u>	<u>6</u>
<u>5</u>	<u>Operation</u>	<u>10</u>
<u>6</u>	<u>Cleaning</u>	<u>13</u>
<u>7</u>	<u>Maintenance</u>	<u>21</u>
<u>8</u>	<u>Troubleshooting</u>	<u>22</u>
<u>9</u>	<u>Appendix</u>	<u>27</u>

Preface

The operator of the Thermoglaze is expected to behave safely, read this manual before operation, and follow its instructions and warnings.

Study the instructions and warnings in this manual carefully before operating the equipment. A thorough understanding of how to install, maintain, and safely operate the Thermoglaze will prevent production delays and injuries. Prior operation of the equipment before reading and understanding the instructions in the manual will void the warranties of the equipment.

To use the Thermoglaze safely, heed the following warnings and all other warnings that appear in this manual:

- To avoid damaging the Thermoglaze, never use force to assemble, disassemble, operate, clean, or maintain it.

1 Unloading and Uncrating

DO NOT LIFT EXCESSIVE WEIGHT

Once the crate has been delivered, immediately take the covers off the crate and inspect for hidden damage. If damage is found, please see the above information to make a damage claim to the shipping company. After inspection, cut the banding and remove any other restrains from the Thermoglaze unit. Remove the banding and other packing material from the Thermolizer unit. Roll the Thermolizer, carefully, off the skid first and move it near the area where it will be assembled. Roll the Thermoglaze unit, carefully, off the skid and move it near the area where it will be assembled.

Do not connect the Thermoglaze or the Thermolizer to electrical power before completing the assembly and placement of the products.

The cartons under the Thermoglaze contain the glaze trough and oven guard. See Section 4 to assemble the unit. The carton in the Thermolizer contains the doors and other interior parts. See Thermolizer manual for assembly instructions.

The Thermoglaze system has been designed for quick assembly and installation. Within a few minutes of receiving the system, the installer can have the Thermoglaze ready to make donuts if the electrical connections are properly installed and inspected by the prevailing local authorities.

Identification

2

This information is key to identification for service or ordering parts on the ThermoGlaze. When servicing the equipment, please have the Model and serial number so the technician can order the correct parts for you. To identify which Thermoglaze system you have, please use the model number key on the following page.

ThermoGlaze Description Key

Model No: - Doz/hr: - Glaze Pump: Opt. Items: - Voltage: - Freq: - Phase: -

TG	50	G = Gear Pump	V = End Cover -50	208	50	1
	25	L = Lift Pump	M = Mono -50	220/240	60	3
		N = No Pump	A = RF Oper. - 25	400/230		
			B = LB Oper. - 25			
Location:			C = LF Oper. - 25			
			D = RB Oper. - 25			

C = CE/Export

D = Domestic/Nema

B = Export/Non-CE

W = Domestic/Pin/Sleeve

Note: TG-50 is RF/LB Operate only, without Thermolizer - Screen 17" x 25"
TG-25 includes built in Thermolizer for 12 ½" x 17" Screen

Part No.	Description Key	Drawings
22010	TG-50-G-208-60-1-W	<i>STD</i> TNG-2011, TNG-4008
22054	TG-50-GV-208-60-1-D	<i>STD</i> TNG-2011, TNG-4008
22080	TG-25-GA-208-60-1-D	<i>JR.</i> TJ-2004, TJ-4000
22081	TG-25-GB-208-60-1-D	<i>JR.</i> TJ-2006, TJ-4000
22082	TG-25-GC-208-60-1-D	<i>JR.</i> TJ-2005, TJ-4000
22083	TG-25-GD-208-60-1-D	<i>JR.</i> TJ-2007, TJ-4000
22011	TG-50-GV-220/240-60-1-D	<i>STD</i> TNG-2011, TNG-4008
22012	TG-50-GV-400/230-50-1-C	<i>STD</i> TNG-2011, TNG-4010
22013	TG-50-GV-400/230-50-3-C	<i>STD</i> TNG-2011, TNG-4012
22067	TG-50-GM-400/230-50-3-C	<i>SPL</i> TNG-2012, TNG-4012

Optional Line Items:

TNGG-1011 Heater Assembly - Glaze Tank TG-50

TZ-6 & TZ-17 Thermolizer

SL200-0004 Glazing Screen - 17" x 25" – TG-50

TJ-0001 Glazing Screen – 12 ½" x 17" – TG-25

03/19/04

WARNING

To avoid electrocuting yourself or damaging the Thermoglaze, never allow water, steam, cleaning solution, or other liquid to enter the electrical panels or connections

Electrical:

Model	Dimensions	Power Requirements
TG25	60"L x 31W x 52"H	See data tag

Make sure that the power requirements of the Thermoglaze, shown on the data plate, match your power source.

Only plug in to power source that matches the required voltage and current for the Thermoglaze. (The Thermoglaze unit TG25 comes standard with a Hubbel 360P6W plug that needs a 360C6W socket or equivalent for electrical current.

Thermoglaze must be electrically grounded and connected in compliance with the National Electrical Code, ANSI-NFPA 70, and applicable municipal building codes.

Do not apply electrical power to the system until the assembly has been completed. See Section 4 for the assembly of the Thermoglaze.

Venting:

Local codes prevail. The authorities having jurisdiction are stated in NFPA 96-1994 regarding requirements for the Thermoglaze.

Building Layouts:

Specification sheets and AutoCAD drawings for use in developing architectural drawings can be provided by request. Please call your Belshaw Bros., Inc. representative for help in defining your requirements.

Thermolizer Installation

Unpacking and Assembling the Thermolizer

Use a forklift to transport the shipping crate to the workstation.

1. Break down the shipping crate.
2. Remove the packing materials from the thermolizer, including foam, tape, brown paper, plastic, and white protective coating.
Do not remove the plastic from the Plexiglas doors at this time.
3. Cut the bands holding the control box in place and remove the control box from the cabinet.
4. Remove and discard the plywood that the control box was resting on.
5. Inspect the machine to see that no parts are bent, scratched, or otherwise damaged. If any damage has occurred in shipping, file a freight claim with the shipping company immediately.
6. Clean the humidifier water box and attach to filtered water per plumbing codes in your

area. Refer to Section 6 for cleaning instructions.

7. Install screen rack angles onto angle supports by tilting the angles up and sliding the flange into the notches of the supports. See Figure 1.

WARNING

If water is spilled while cleaning the thermolizer, be sure to dry the floor thoroughly.

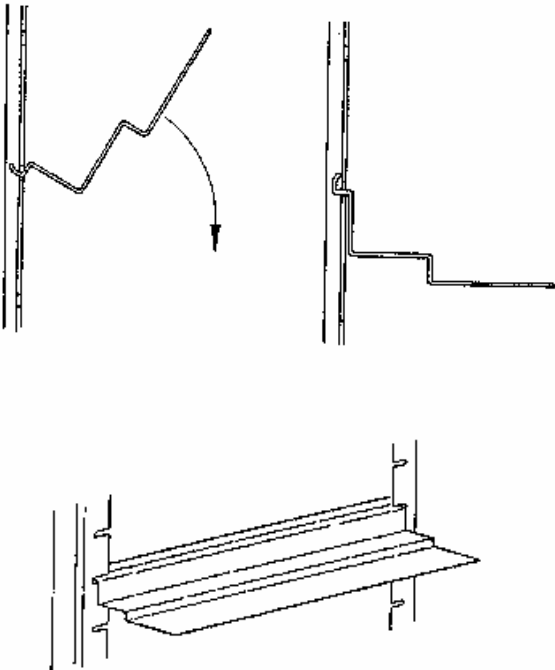


Figure 1

8. If not already done, remove the packing material from the control box and the put water reservoir cover in place over the water reservoir.

9. Place the control box into the cabinet, push the cord through the hole in the bottom to the right of the control panel, and close the cord opening cover plate.
10. Remove the protective covering from the Plexiglas doors. Clean the doors with warm water.
11. Insert the hinge pin on the right side of the door into place, and then slip the left side hinge pin into the slot.

Note: due to vibration in shipping, the door handles might get out of adjustment. To adjust door handles: loosen the screws which fasten the handle to the Plexiglas door, adjust position of the handle so it just clears the bottom of the door above when both are closed, and tighten the screws. If more than one door handle requires adjustment, start with the one nearest the top of the proofer and work down.

12. Turn the control box power switch to the off position (see Operation Instructions)
13. Connect Thermolizer cord to power source provided from the ThermoGlaze main power box. Mail the attached warranty registration form within ten days of installation.
14. Keep this manual for future reference. Put it where you know you can find it.

Initial Cleaning

Remove all the packing materials. Wipe the Thermolizer with a soft, damp cloth. Dry these areas completely.

WARNING

To avoid electrocution or other injury, turn off the machine's main power before attempting any cleaning, disassembly, adjustment, or repair.

Assembly

4

Clean all parts with mild soap and water and let dry before assembly and applying electrical power to the equipment.

The Thermoglaze unit is design for ease of assembly and use. The system is crated in a

manner so there are few pieces to put together once the Thermoglaze is in place for production.

To help familiarize you with your Thermoglaze, please study the following photographs:

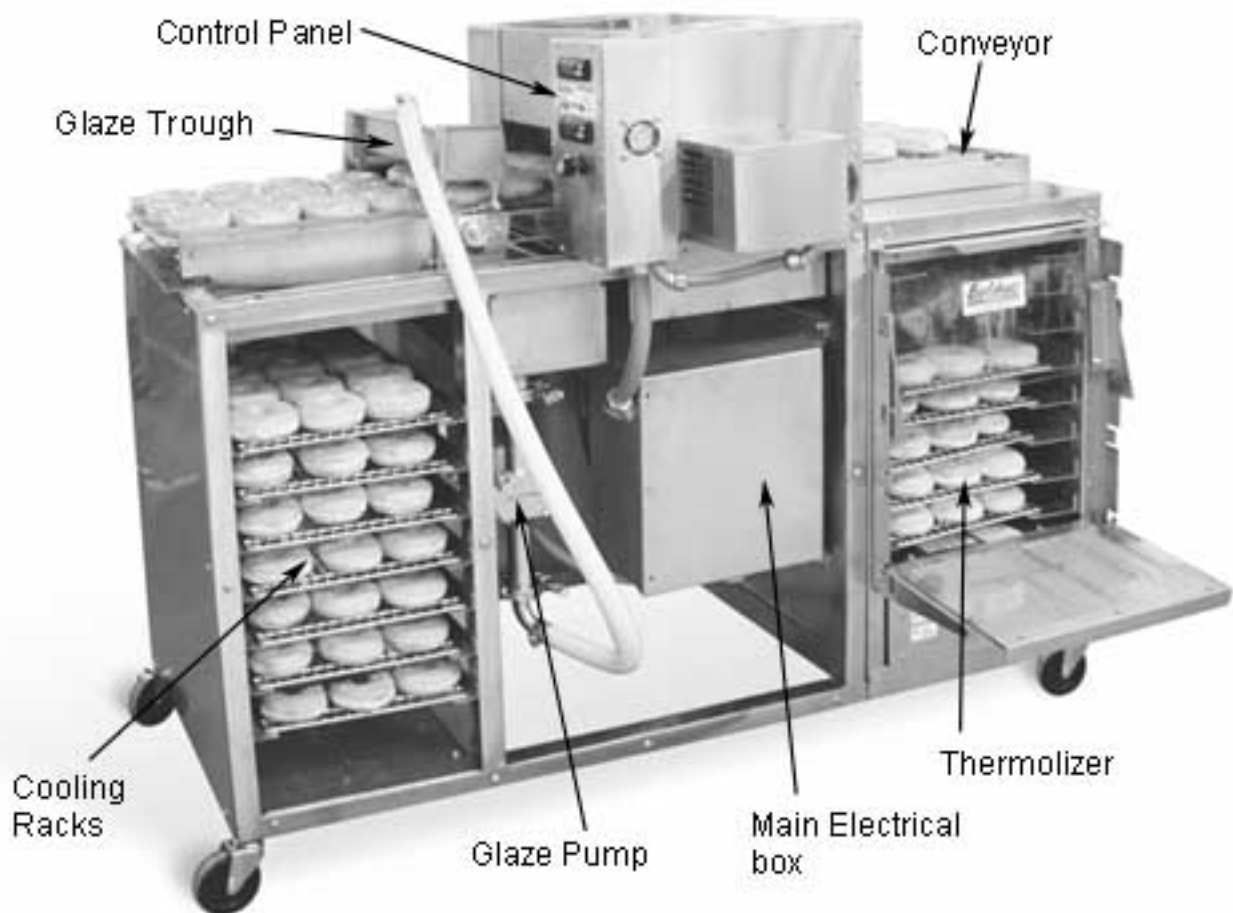


Figure 4-1 Front view:



Figure 4-2 Infeed view.

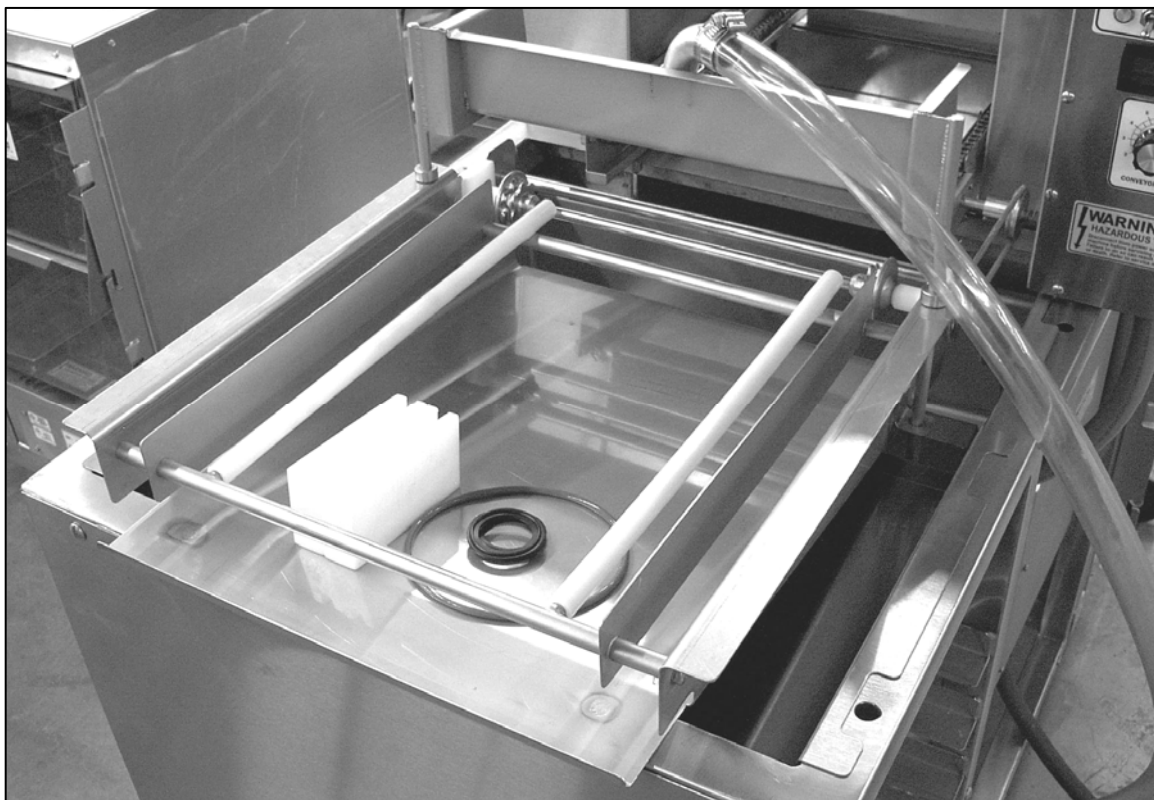


Figure 4-3 Outfeed View:

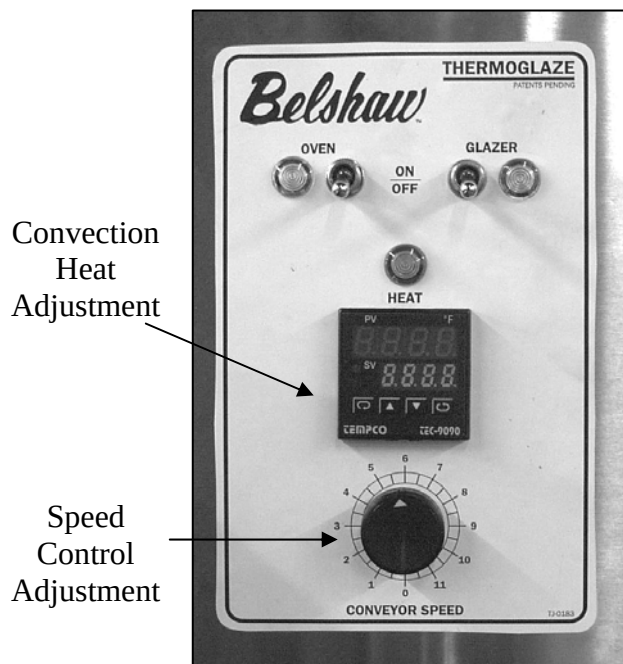


Figure 4-4. Control Panel View.

The Thermoglaze system consists of a Thermoglaze unit and the Thermolizer. They are placed in unison in the area located for the production of donuts.



Figure 4-5. Control Box.

Glaze Speed Adjustment

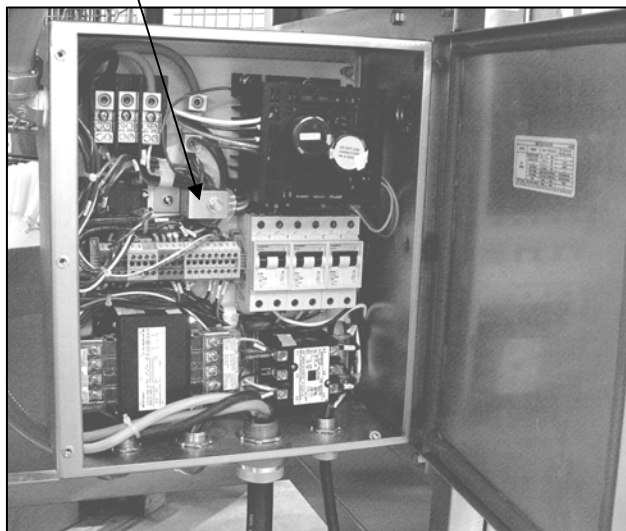


Figure 4-6. Electrical Panel.

Initial Setup Procedure of Thermoglaze Model TG25

Convection Heat Adjustment

Push the up and down arrows on the digital controller to adjust the convection heat set point. See Figure 4-4.

Radiant Heat Adjustment

Turn off power to the TG25 before removing any access covers. This procedure should be performed only by qualified service technicians. Remove the electrical box cover on the oven to access the radiant temperature controller. See Figure 4-5.

Speed Control/Cook Time Adjustment:

Turn on the oven and allow it to heat for 30 minutes.

Put a glaze screen on the conveyor chains that run through the oven. With the oven in operation, time the leading edge of the screen as it enters the oven until the leading edge just leaves the exit end of the oven. Turn the conveyer speed adjustment knob until the desired time/speed is

found. To decrease the cook time, turn the knob clockwise. To increase the cook time, turn the knob counterclockwise.

Glazer Speed Control

Turn off the power to the TG 25 before opening electrical control box.

Turn glazer speed control potentiometer clockwise to increase flow of glaze or counterclockwise to decrease flow of glaze. See Figure 4-6.

TG-25 Factory Settings

1. Convection Heat: 400° F Digital Controller, see Figure 4-4
2. Radiant Heat: 6.0 Infinite Controller See Figure 4-5
3. Conveyor: 7.5 at 90 seconds
4. Glazer: 60% This adjustment needs to be made according to the thickness of your glaze. See Figure 4-6

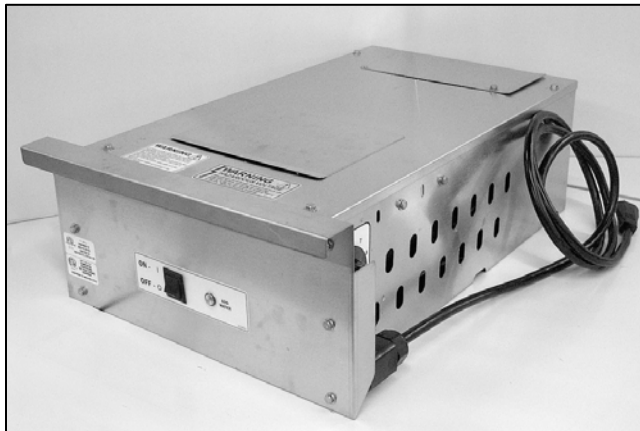


Figure 4-7. Thermolizer Control Box.

Initial Setup of Thermolizer

Humidity Control

This control is located on the left hand side of the control box behind the front panel. It controls the water heating element. Set on high, the water heat element will remain on constantly. Set on any setting other than high, the control will cycle

on and off. Higher numbered settings create a longer on-cycle and high humidity. The factory setting is 4.5 on the dial.

Heat Control

This control is located on the right hand side of the control box behind the front panel. It controls the air-heating element. The factory setting is to place the white dot on the knob at 11:00 to produce 95° -110° F.

Operation

5

- Turn on main power switch and allow to heat to operating temperature. (**Note: Heat light will go out when oven reaches temperature.**)
- Turn on the Thermolizer and heat for 30 minutes to allow it to reach operating temperature.
- Load glaze reservoir with 20 pounds (one small bucket) of glaze and turn on the glaze pump.
- To swing the glaze trough back, turn off glaze pump, lift up on the mount slightly and rotate to the trough to the rear. (Optional Equipment) See Figure 4-3.
- After the donuts have been in the Thermolizer for at least 30 minutes (60 minutes for filled product), turn on glazer using the on switch located on the main control panel.
- After the donuts are thawed, place a screen of donuts from Thermolizer box to the infeed end of the Thermoglaze conveyor and allow the screen to travel through the oven and glazer. This takes approximately 2 minutes.
- When the screen of donuts is through the glazer and stopped forward travel, place the glazed product on a rack for cooling using the 2 delrin tray grips provided with the unit.

WARNING

To avoid burning yourself, never touch the Thermoglaze unit, conveyor, or interior of the oven while the machine is in use.

WARNING

Thoroughly clean and dry the floor if water or other materials are spilled. Materials spilled on the floor may cause serious injury and loss of life.

WARNING

Conveyor will automatically start when Thermoglaze reaches operating temperature.

CAUTION!

Donut screens are hot after coming out of the glazer and will burn you if you grab them without the handles.

Operating the Thermolizer

CAUTION

Do not permit water pan to run out of water. Check often. Use only soft or distilled water in the operation of this proofer.

CONTROL BOX POWER SWITCH:
Controls the power to the control box.

Operation Instructions

CAUTION

If water is spilled while filling the water pan, thoroughly dry all surfaces including the floor. Spilled water may cause serious injury, loss of life, or damage to equipment. Water may continue to drip. To prevent the floor from becoming wet and slippery, use a pan to collect dripping water. Do not move the proofer when water is in the reservoir.

Note: Use only distilled or purified water in the Thermolizer to avoid build-up in the water box of minerals and deposits normally found in tap water.

1. Lift off water reservoir cover and fill water reservoir (see Figure 3). If necessary, open

the lower door(s) and remove screen(s) or tray(s) to access the water reservoir. Do not fill beyond ½" of the top edge. When finished, replace the cover and doors. If equipped with the autofill unit, turn on the water and the filler unit will stop at the correct water level.

Note: Do not pull the control box out to gain access to the water reservoir because water may be spilled when moving the control box.

2. Turn on control box power switch.
3. Wait 25 minutes for the Thermolizer to reach operating temperature.

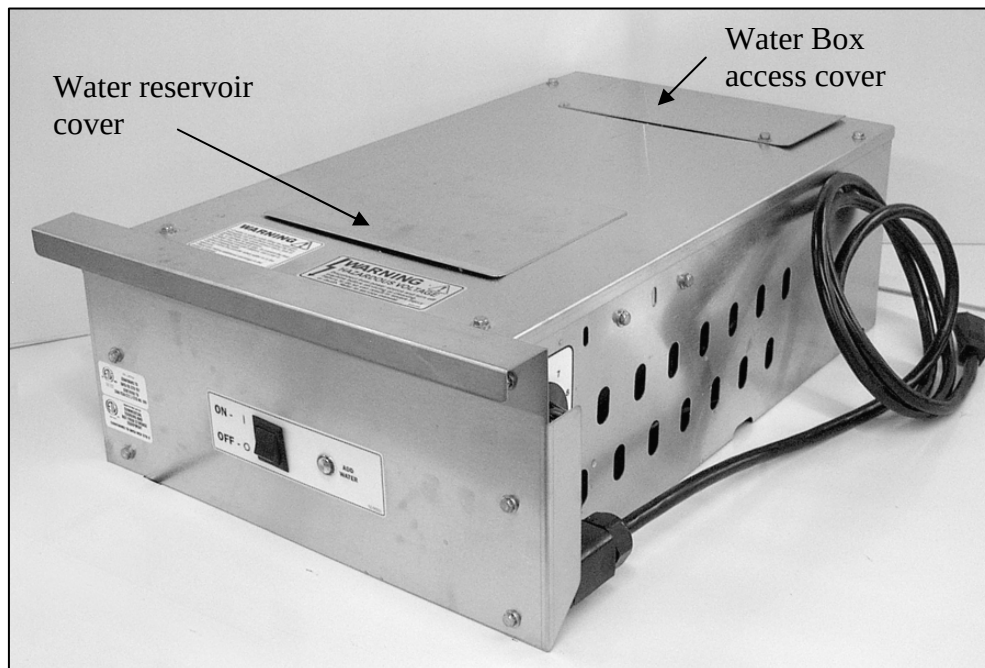
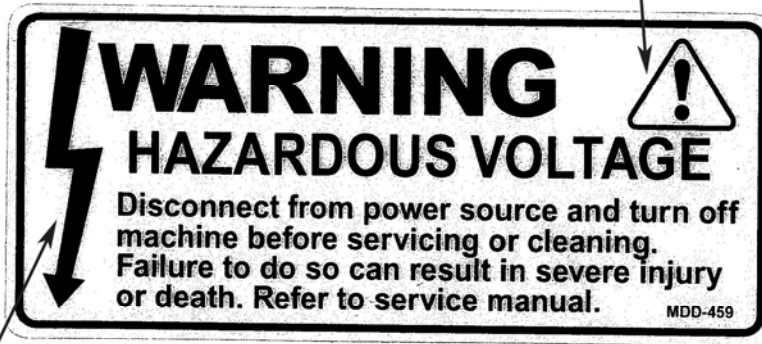


FIGURE 3

Thermoglaze 25 Symbol Key

Read the appropriate
section in the manual



Electric Shock Hazard

Pinch Point Hazard



Read the appropriate
section in the manual

Caution - Hot!



¡Cuidado - Caliente!
Attention - Très Chaud!

618-0116

Cleaning

6

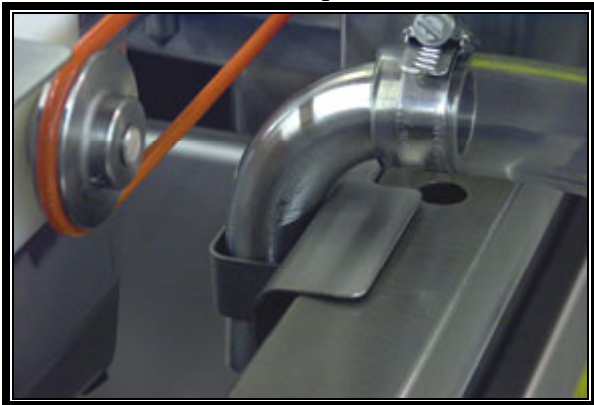
Daily TG Cleaning Instructions

TG 25 Daily Cleaning instructions.

Disassembly:



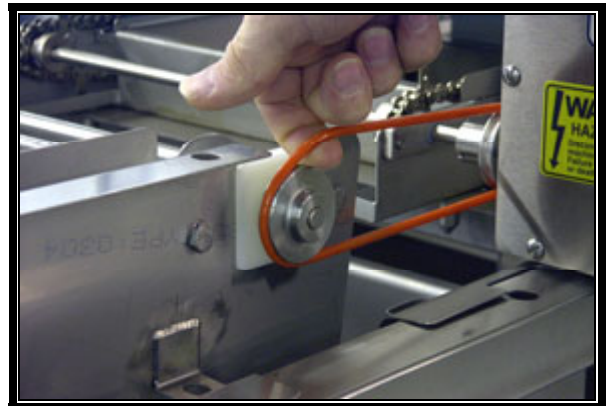
1. Remove glaze hose from glaze trough and pump unused glaze into a clean storage container.
2. Disconnect main power cord.



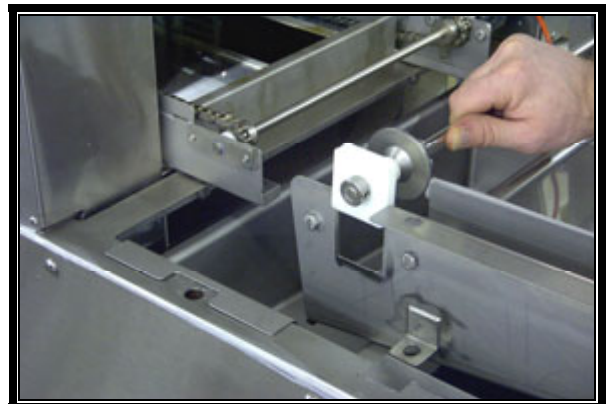
3. Return glaze tube to the holder in the glaze kettle.



4. Remove glaze trough.



5. Remove transfer shaft drive belt.



6. Remove the transfer drive shaft.



7. Remove the drain tray assembly.



10. Remove the glaze kettle.



8. Remove the outfeed crumb tray.



11. Remove the lower hose clamp, hose and hose gasket.



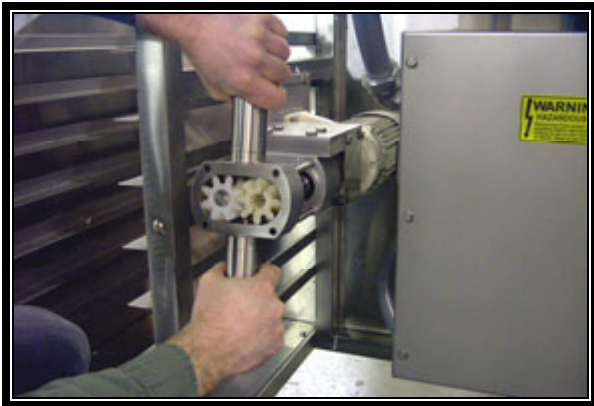
9. Removed the hose clamp from the glaze tank drain.



12. Remove the 4 wing nuts from the glaze pump cover.



13. Remove the glaze pump cover and gasket.



14. Remove the pump body and gear impellers.

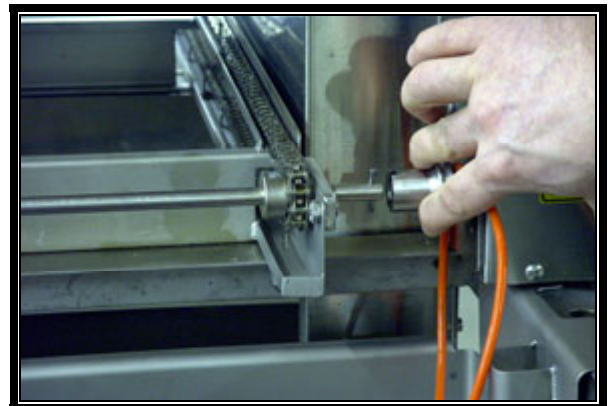


15. Remove the gear impellers from the pump body.



16. Clean the pump shaft splines thoroughly to prevent the gear from sticking onto the shaft during assembly.

Note: Allow the oven to cool below 130 deg F. before disassembling the oven or conveyor.



17. Pull the conveyor drive coupling back to release the conveyor.



-
18. Remove the conveyor assembly trough the outfeed end of the oven.



19. Remove the oven crumb tray.
20. Hand wash all parts in hot soapy water, rinse and sanitize.
21. Allow to dry before assembling.

Assembly:



1. Install the crumb tray.

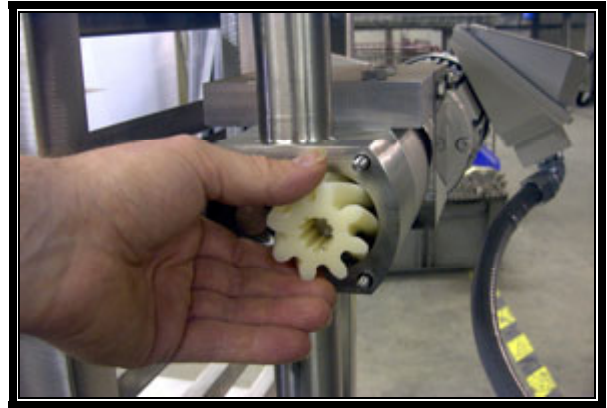


2. Install the conveyor into the oven and line up the locating pins at the outfeed end of the oven.

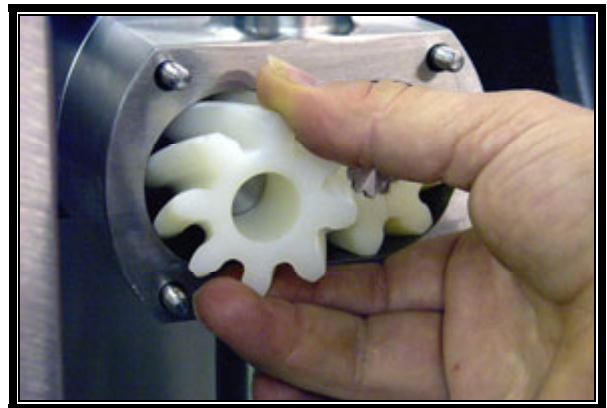
Note: lubricate the pump shaft "O" ring and gear impellers with food grade mineral oil before installation.



3. Install the glaze pump body.



4. Install the drive gear onto the splined shaft.



5. Install the lay gear onto the smooth shaft.



6. Install the glaze pump cover "O" ring into the cover and install the cover onto the pump. Make sure the "O" ring stays in the groove during installation.



7. Install the wing nuts onto the pump, do not over tighten them.



10. Install the hose clamp. Finger tighten only, do not use tools.



8. Install a hose gasket on the top of the pump.



11. Install the glaze hose, gasket and clamp. Finger tighten clamp only.



9. Install the glaze kettle; make sure the gasket is properly seated.



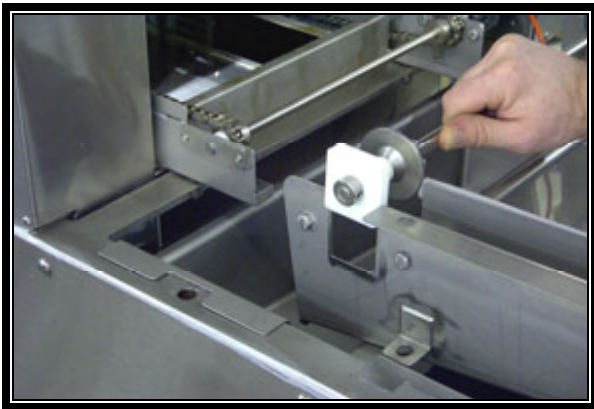
12. Install the outfeed crumb tray.



13. Install the drip tray by lining up the locating pins at the outfeed end of the tray.



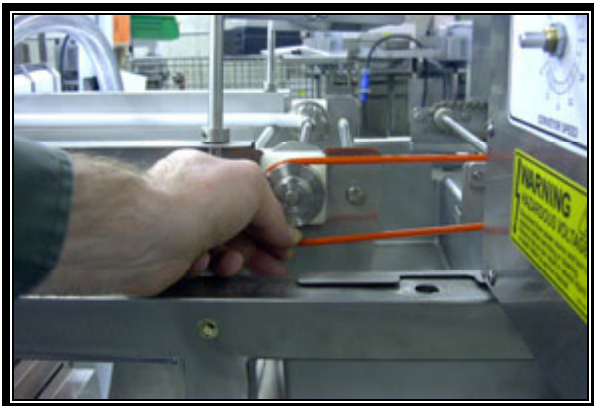
16. Install the glaze trough.



14. Install the transfer drive shaft assembly.



17. Install the glaze hose into the glaze trough.



15. Install the transfer shaft drive belt.

Thermolizer Cleaning

Instructions

Once a week, clean the Thermolizer as follows:

1. Remove and clean Plexiglas doors with warm water.
2. Disconnect from power and remove control box from cabinet.
3. Remove and clean the screen rack angles, angle supports, and air duct.
4. Wipe the cabinet interior clean.
5. Special attention should be given to cleaning the water box (Item 2 of Control Box Assy., parts list drawings). Clean the water box as follows:
 - a. Turn off water to the Thermolizer control box.
 - b. Remove water reservoir cover.
 - c. Empty the water reservoir pan.
 - d. Remove water box access cover thumb screw and rotate access cover to open position. (see Figure 3)
 - e. Use a rubber syringe baster to remove sediment from the water box. Wipe the inside of the water box with a rag.
 - f. Add a small amount of water to the water reservoir pan. Water should flow freely into the water box. If not, clean out the water line between the water box and the water reservoir pan. Check for blockage at the water box inlet hole first.
 - g. Close water box access cover and fasten with thumbscrew.
 - h. Replace water reservoir cover.

Maintenance

7

The ThermoGlaze is engineered to need little maintenance. By keeping the system clean, the equipment will last for years. The only maintenance that is required is the following:

When cleaning the donut system, check all rubber gaskets for wear and replace when necessary. Check for wear on impellers of the glaze pump, replace when necessary. .

DO NOT spray machine with water or cleaning agents to clean. Only wipe main unit off with damp cloth.

Troubleshooting

8

Call Belshaw Bros. at (206)322-5474, or (800) 578-2547. One of our customer support representatives will be happy to help you. When you call, please specify the following:

- The model name of the machine.
- The serial number of the machine.
- The voltage, phase, and hertz (cycle) of the machine. This information can be found on the small, rectangular data tag/plate.

CAUTION

If you perform repairs yourself or have them performed by anyone other than Belshaw Bros. or a service technician authorized by Belshaw Bros., you do so at your own risk.

Following is a troubleshooting chart to help you identify and solve some basic problems.

WARNING

Disconnect the machine from the power source before disassembling, repairing, or wiring.

NOTE

See page 31 of the Maintenance Appendix for oven troubleshooting.

CONVEYOR WILL NOT MOVE	
Possible Causes	What To Do
Conveyor is jammed.	Check for obstruction in conveyor and remove.
GLAZER WILL NOT PUMP GLAZE	
Glazer motor is not running.	Check to make sure the motor is running. (See Pump Motor Will Not Run)
Glazer pump impellers are worn.	1. Disconnect power. 2. Replace impellers.
GLAZE IS MISSING THE DONUTS ON ONE SIDE OF THE GLAZE SCREEN	
Glazer or glaze trough is not level.	Adjust level of glaze trough by moving set collar.
Glaze pump is running too slow.	1. Disconnect from power. 2. Open Electrical Enclosure. 3. Turn glazer speed control clockwise. 4. Close Electrical Enclosure.
THE PUMP MOTOR WILL NOT RUN	
Possible Causes	What To Do
The connection of the power cord to the power source is faulty.	Make sure the power cord is fully plugged in to a proper power source.
The circuit breaker has been tripped.	1. Disconnect from power. 2. Open electrical enclosure. 3. Reset circuit breaker. 4. Close electrical enclosure.
THE FILL HOSE IS LEAKING	
Possible Causes	What To Do
Fill hose is leaking at the connection.	Hose bracket needs adjusting or tightening.
Fill hose is leaking near the pump.	Check for missing or damaged o-ring.

Troubleshooting the Thermolizer

If you have problems with your Thermolizer, call your dealer or another qualified technician.

If your dealer cannot help you, please call Belshaw. To do so, first dial the appropriate international access code, then 1-206-322-5474 (United States). When you call, please specify the following:

- The model name of the machine.
- The serial number of the machine.
- The voltages, phase, and cycle of the machine.

WARNING
If you perform repairs yourself or have them performed by anyone other than a service technician authorized by Belshaw Bros., you do so at your own risk.

WARNING
Disconnect the machine from the power source before disassembling, repairing, or wiring.

THE PROOF BOX WILL NOT HEAT UP	
Possible Causes	What To Do
Control box power switch is not on.	Flip switch to on position.
Defective heat control.	Replace the heat control.
Loose wire or bad connection.	Repair the wire.
Defective heat element.	Replace the heat element.
Defective control box power switch.	Replace power switch.
LACK OF HUMIDITY OR UNEVEN HUMIDITY	
Possible Causes	What To Do
Low water.	Refill water reservoir/Check water is on.
Defective humidity control.	Replace the humidity control.
Defective water heat element.	Replace the water heat element.
Restriction or sediment in the water line or the water heat box inlet hole.	Clean out water line.
Loose wire or bad connection in humidity circuit.	Repair loose wire or connection in humidity circuit.
Blower is not running.	See “Blower Will Not Run” section
Doors out of alignment.	Align doors.

BLOWER WILL NOT RUN**Possible Causes****What To Do**

Control box power switch is not on.

Flip switch to on position.

Defective blower motor.

Replace blower motor.

Defective control box power switch.

Replace control box power switch.

Loose wire or bad connection in blower control circuit.

Repair loose wire or bad connection.

Appendix

9

Assembly/Parts Drawing	TJ-2006
	TJ-1001
	TJ-1002
	TJ-1003
	TJ-1005
	TJ-1011
	TJ-1500
	TJ-1501
Wiring Diagram	TJ-4000
Service Kit	SK-1281

TG-25 FINAL ASSEMBLY TJ-2006

3 2 SPECIFICATIONS:

THERMOGLAZE: (TJ-25) WITH BUILT-IN THERMOLIZER
LB OPERATE (LEFT BACK), 25 DOZ/HR
WIDTH - 60"; DEPTH - 31", HEIGHT - 52"

GLAZING SCREEN SIZE: 12-1/2" X 17", 1 DOZ (TJ-0001)

OVEN CAPACITY: 23 DOZ/HR @ 120 SEC. HEAT TIME
30 DOZ/HR @ 90 SEC. HEAT TIME

THERMOLIZER CAPACITY: 24 DOZ/HR @ 20 MIN THAW TIME (8-SHELF)

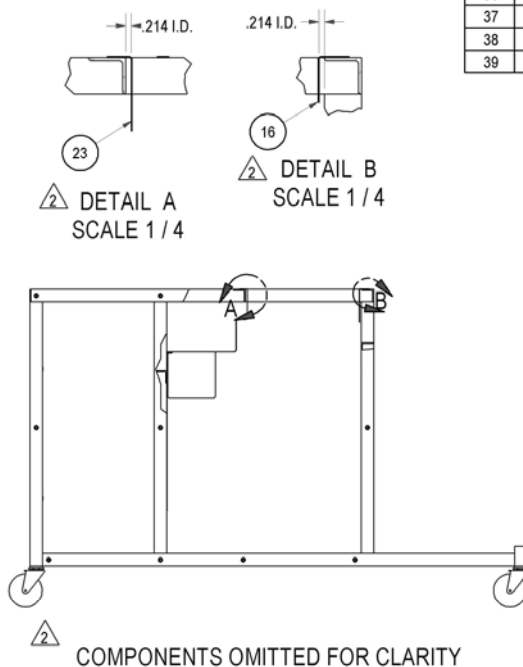
POWER REQUIREMENTS: 208V, 60HZ, 1PH, 28 AMPS, 6 KW
220/240V, 60HZ, 1PH, 28 AMPS, 6.7 KW

3 2 NOTES:

- SEE W/D TJ-4000 (208-60-1 W/120V)
TJ-4000 (220/240-60-1 W/120V)
TJ-4002 (208-60-1)
TJ-4002 (220/240-60-1)
- APPLY SILICONE SEAL TO FRAME AND COVERS;
SEAL ALL SEAMS AND OVEN TO FRAME
- ATTACH BACK COVER WITH SHOULDER THUMB SCREWS

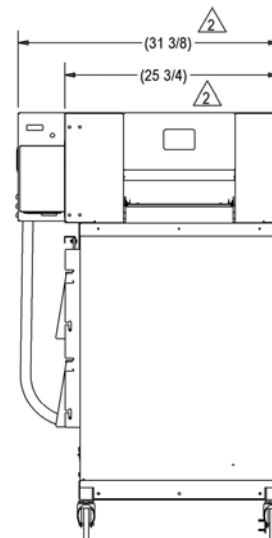
4 ITEM 23 TO OVERLAP ITEM 17

3 5 SEAL AROUND INSIDE OF OVEN W/SILICONE SEAL

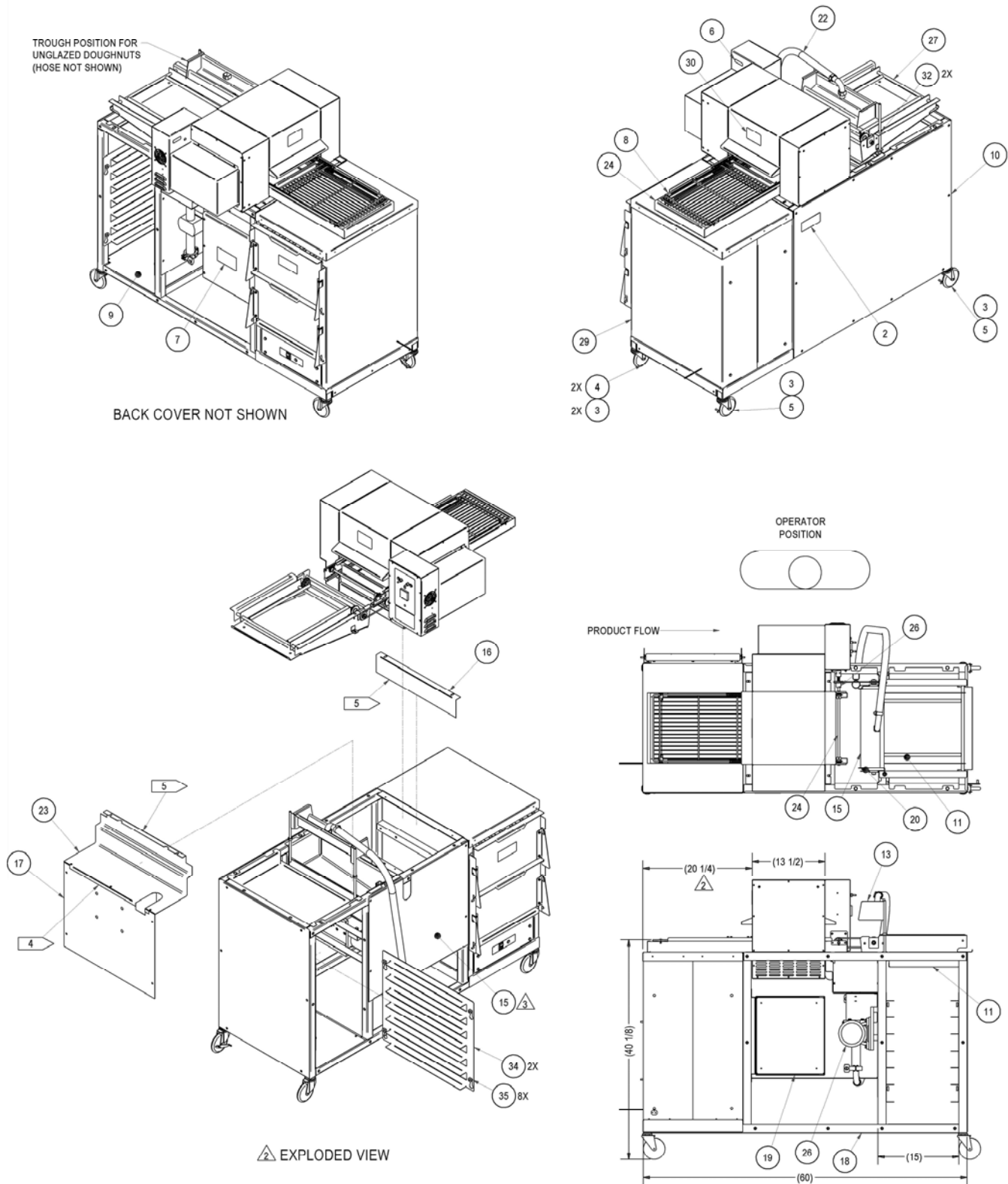


BILL OF MATERIAL			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	4	903-0972SS	SS SHOULDER THUMB SCREW 1/4-20 X 1/2 (NOT SHOWN)
2	1	EP1824-0140	LABEL; BELSHAW LOGO
3	4	FT6-0118	CASTER SOCKET; 18 GA, 1.5 RT-POLY
4	2	HG18-0031-4	SWIVEL CASTER, 4"
5	2	HG18-0031B-4	SWIVEL CASTER W/BRAKE, 4"
6	1	I-0085	LABEL - FUSE
7	2	MDD-0459	LABEL; WARNING; HAZ VOLTAGE
8	12	TJ-0001	GLAZING SCREEN - 12.5 X 17
9	1	TJ-0036	BOTTOM SHELF; TJ
10	1	TJ-0037	FRONT PANEL; JR; LB/RB OPERATE
11	1	TJ-0071	DRIP PAN; JR
12	1	TJ-0076	END COVER; JR
13	1	TJ-0111	COVER; GLAZE TANK; JR (NOT SHOWN)
14	1	TJ-0166	WIRE BRISTLE BRUSH (NOT SHOWN)
15	1	TJ-0168	BACK COVER; JR; RF/LB OPERATE
16	1	TJ-0169	OVEN END COVER; JR
17	1	TJ-0170	INNER END COVER; RF/LB OPERATE
18	1	TJ-0503	WLDT; FRAME; TJ
19	1	TJ-0505	ELECTRICAL ENCLOSURE; RF/LB OPERATE
20	1	TJ-0511	WLDT; GLAZE TANK; JR
21	1	TJ-0514	WLDT; GLAZE TROUGH; JR
22	1	TJ-0515	GLAZE HOSE ASSY; JR
23	1	TJ-0532	WLDT; INNER TOP COVER; JR; RF/LB OPERATE
24	1	TJ-1001	TRANSFER CONV ASSY - RF/LB OPERATE
25	1	TJ-1002	TRANSFER SHAFT ASSEMBLY; JR
26	1	TJ-1003	GLAZE PUMP (G MODEL); JR; RF/LB OPERATE
27	1	TJ-1005	DRAIN TRAY / RAIL ASSY; JR
28	1	TJ-1010	CONDUIT/CONNECTOR ASSY (NOT SHOWN)
29	1	TJ-1500	ASSY; THERMOLIZER JR, 208/240V - MF
30	1	TJ-1501	ASSY; OVEN; JR; RF/LB OPERATE
31	REF	TJ-1700	ELEC ASSY; THERMOGLAZE JR (208-60-1 W/120V)
31	REF	TJ-1702	ELEC ASSY; THERMOGLAZE JR (208-60-1)
31	REF	TJ-1703	ELEC ASSY; THERMOGLAZE JR (220/240-60-1)
31	REF	TJ-1704	ELEC ASSY; THERMOGLAZE JR (220/240-60-1 W/120V)
32	2	TNGT-0120	SET COLLAR; 3/8 I.D. X 3/4 O.D.
33	2	TNGV-0060	TRAY GRIP (NOT SHOWN)
34	2	TJ-0188	COOLING SHELF
35	8	TJ-0190	SHELF LOCATOR

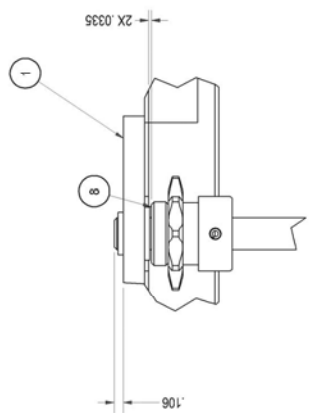
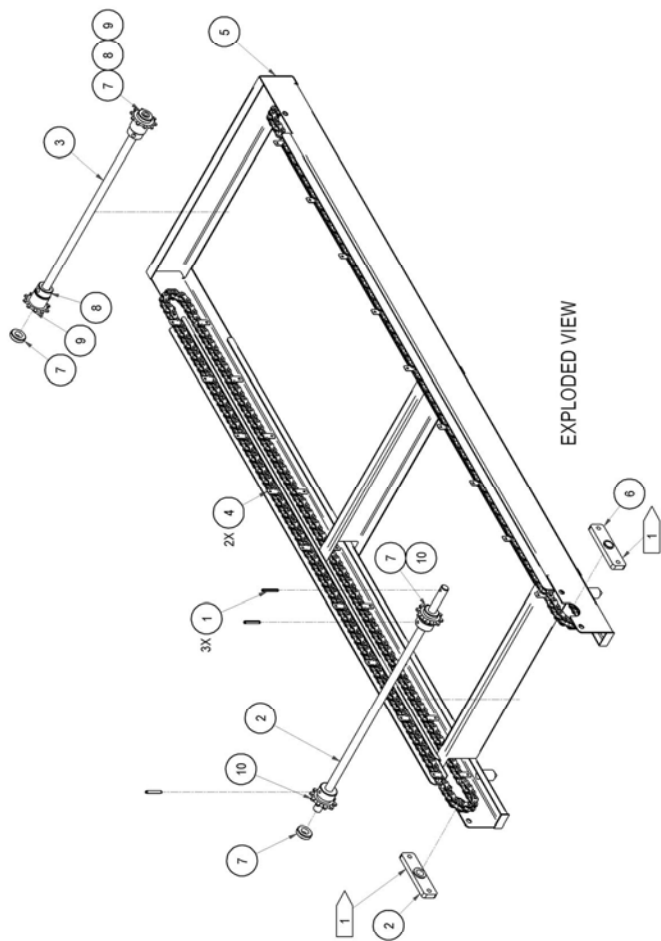
OPTIONAL LINE ITEMS			
ITEM	QTY	PART NUMBER	DESCRIPTION
36	1	SK-1280	SPARE PARTS KIT, THERMOGLAZE (SEND W/UNIT)
37	1	SK-1281	SERVICE KIT, THERMOGLAZE/THERMOLIZER
38	A/R	TJ-0001	GLAZING SCREEN - 12.5 X 17
39	1	TJ-1012	FRONT SHIELD KIT



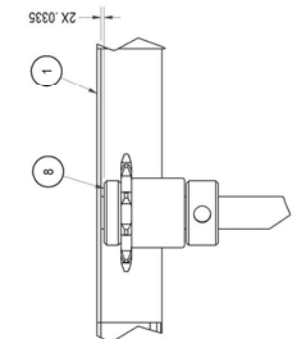
TG-25 FINAL ASSEMBLY TJ-2006



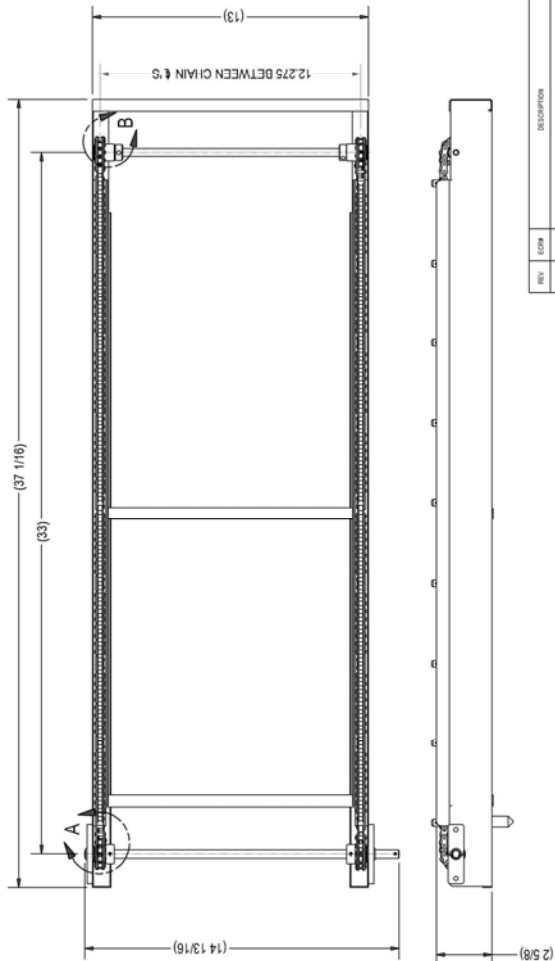
BILL OF MATERIAL		
ITEM	QTY	PART NUMBER DESCRIPTION
1	3	905-0201SSX78 SPRING PIN 1/8X0.875 - SS
2	1	TJ-0038 DRIVE SHAFT, OUTFEED, JR
3	1	TJ-0039 IDLER SHAFT, INTFEED, JR
4	2	TJ-0041 CONVEYOR CHAIN W/ATTACHMENTS, JR
5	1	TJ-0501 WLDT, TRANSFER CONV FRAME, TJ
6	2	TJ-0504 ASSY, BEARING BLOCK
7	4	TNGT-0009 SPACER, DELRIN, WHITE
8	2	TNGT-0120 SET COLLAR, 3/8 I.D. X 3/4 O.D.
9	2	TNGT-0169 35B10 - IDLER SPROCKET
10	2	TNGT-0189 35B10 - DRIVE SPROCKET, PLATED



DETAIL A
SCALE 1:1
CHAIN OMITTED FOR CLARITY

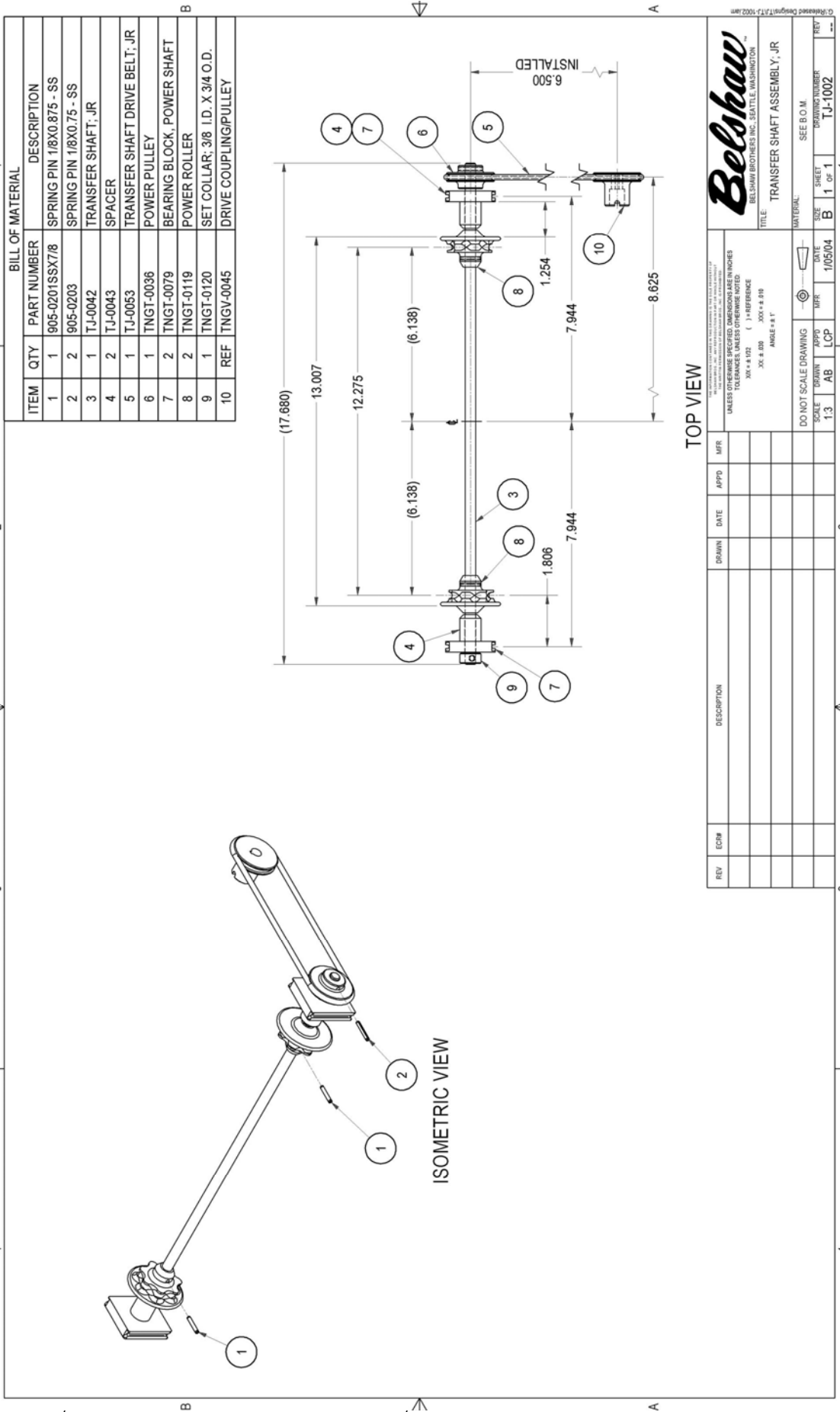


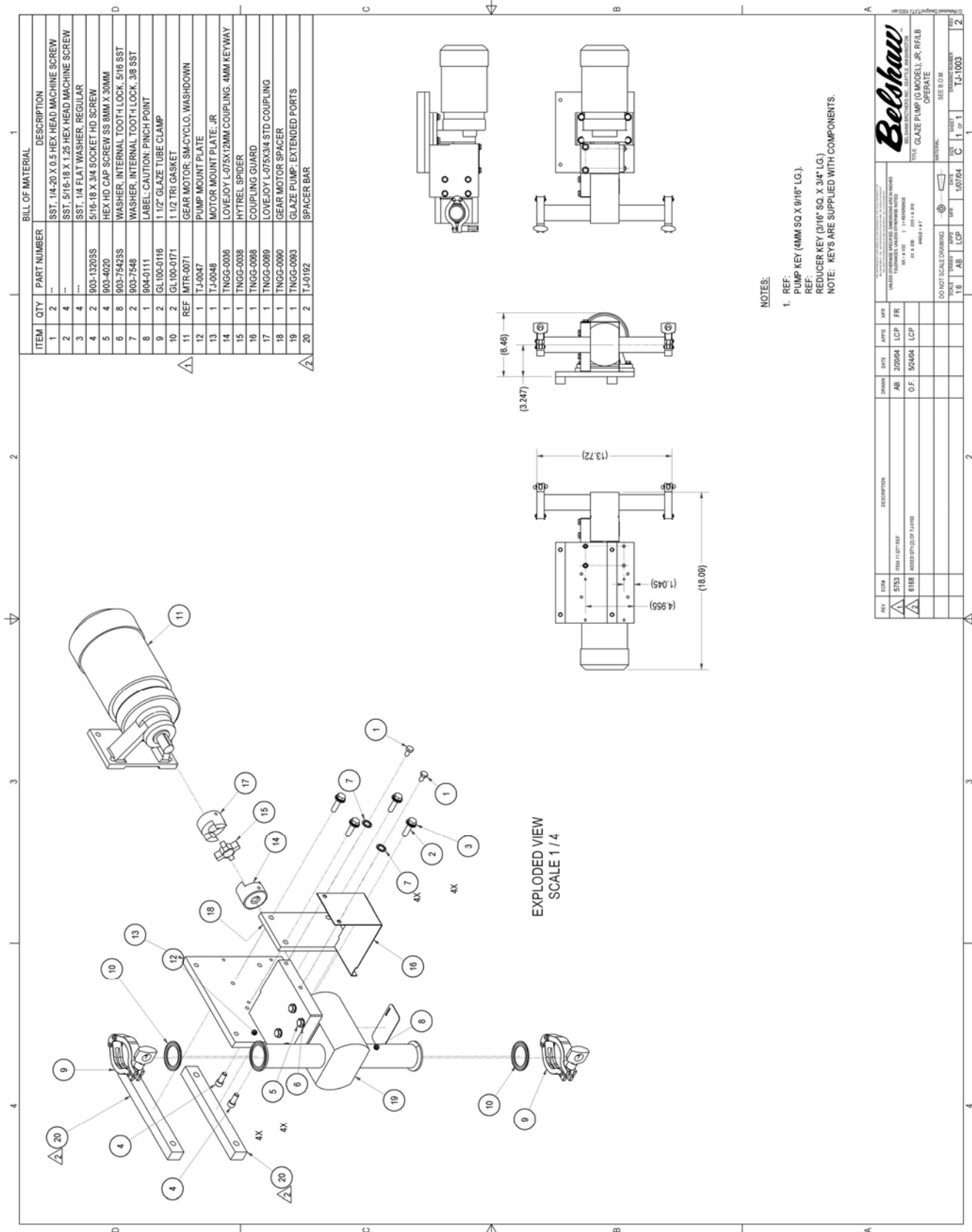
DETAIL B
SCALE 1:1
CHAIN OMITTED FOR CLARITY

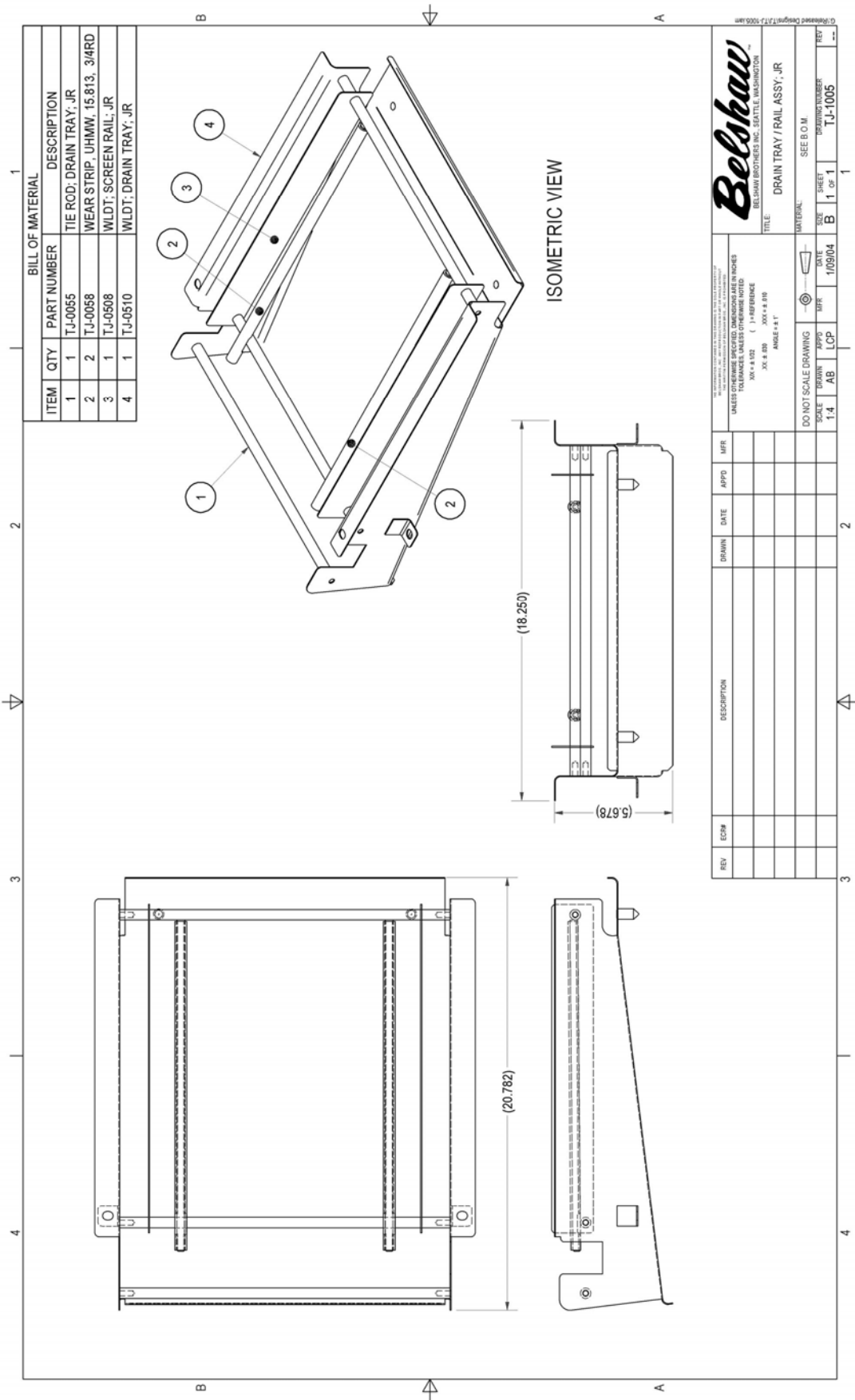


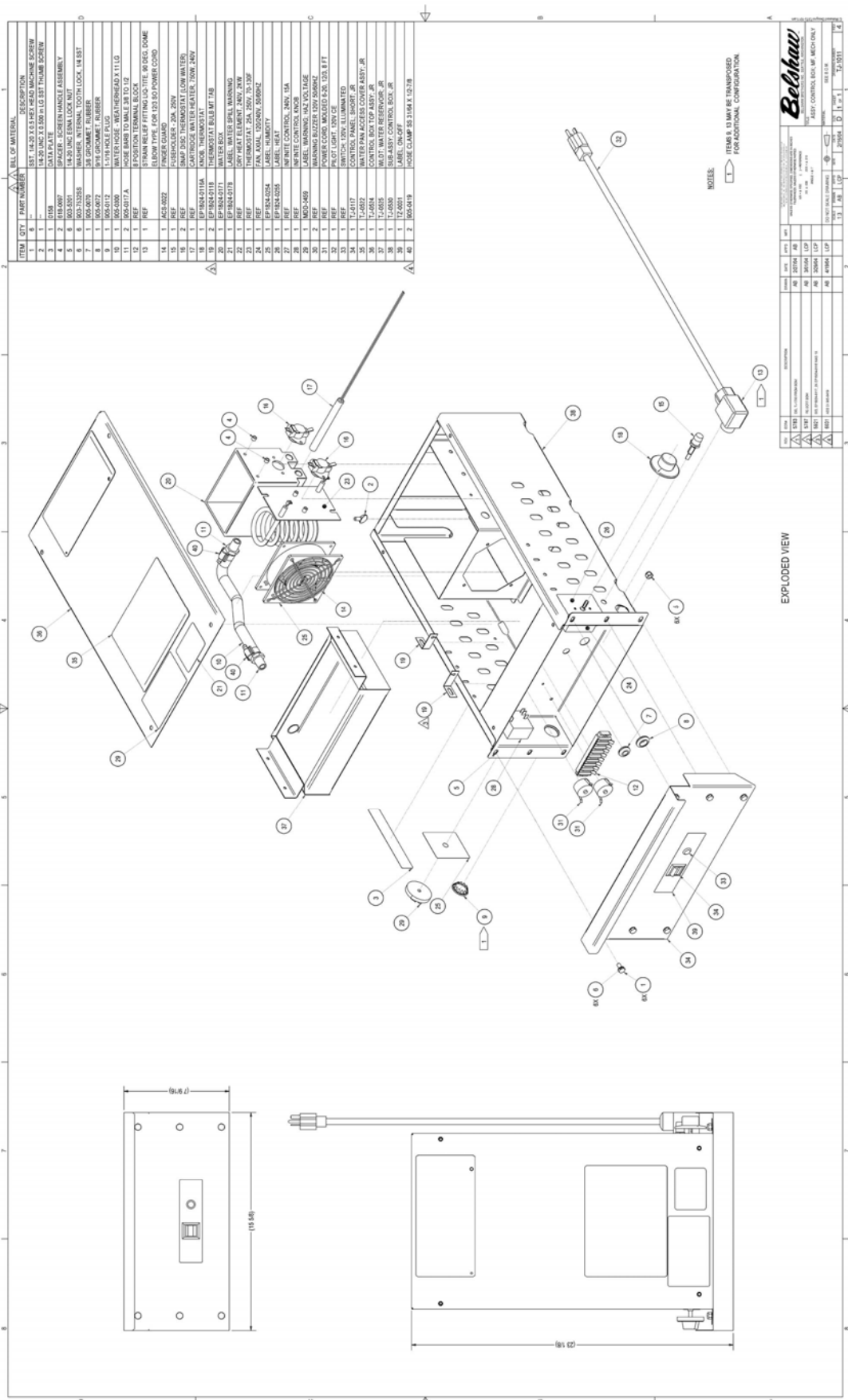
NOTES:
1 INSTALL BEARING BLOCK WITH FLANGE ON BEARING FACING SET COLLAR.

REV	ECOM	DATE	APPRO	DATE	REV	DATE	APPRO	DATE	REV	DATE	APPRO	DATE
DESCRIPTION												
Belshaw TRANSFER CONV ASSY - RFLB OPERATE DO NOT SCALE DRAWING CONTRACT NUMBER 102204 SHEET 1 OF 1 TJ-1001												



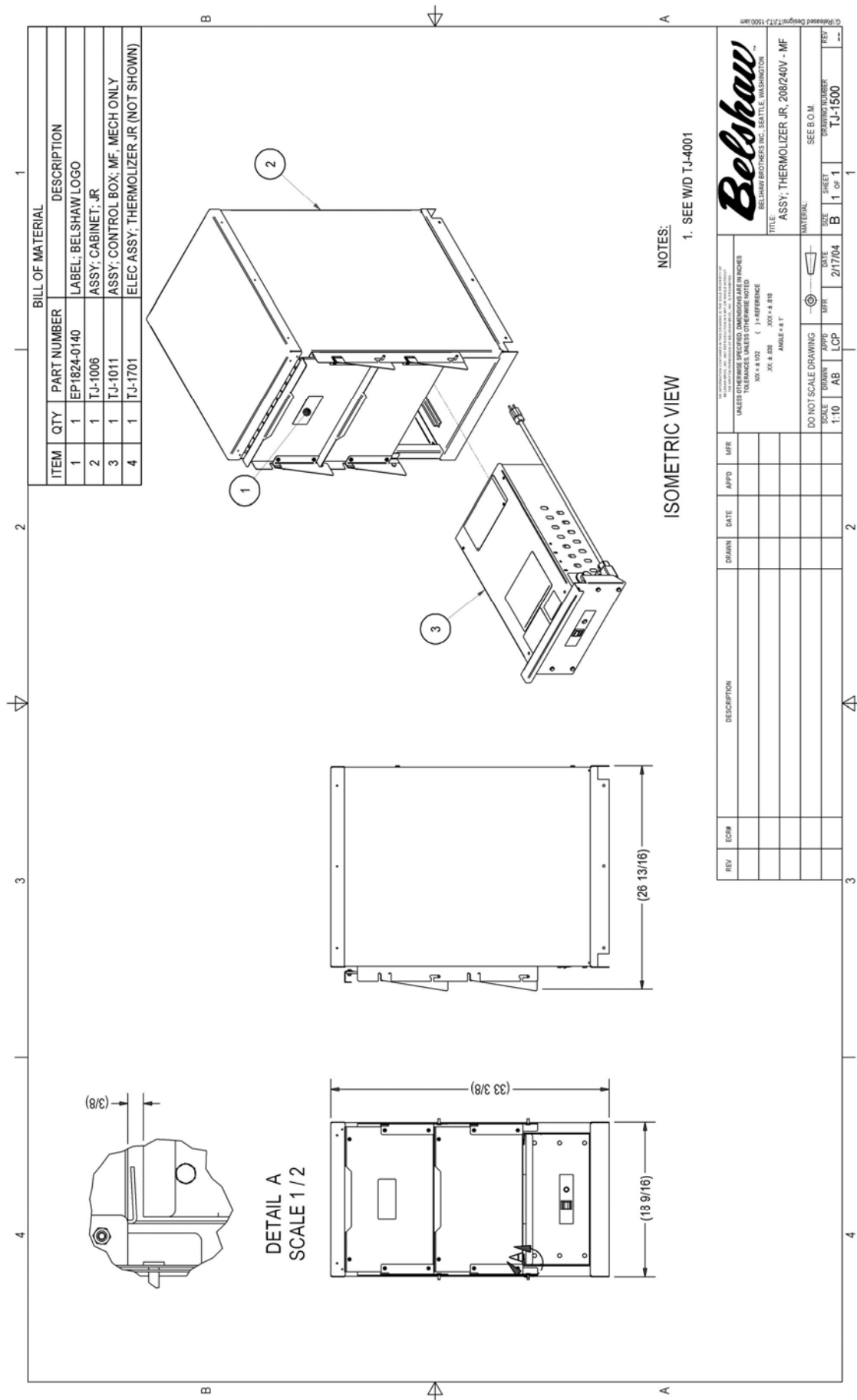


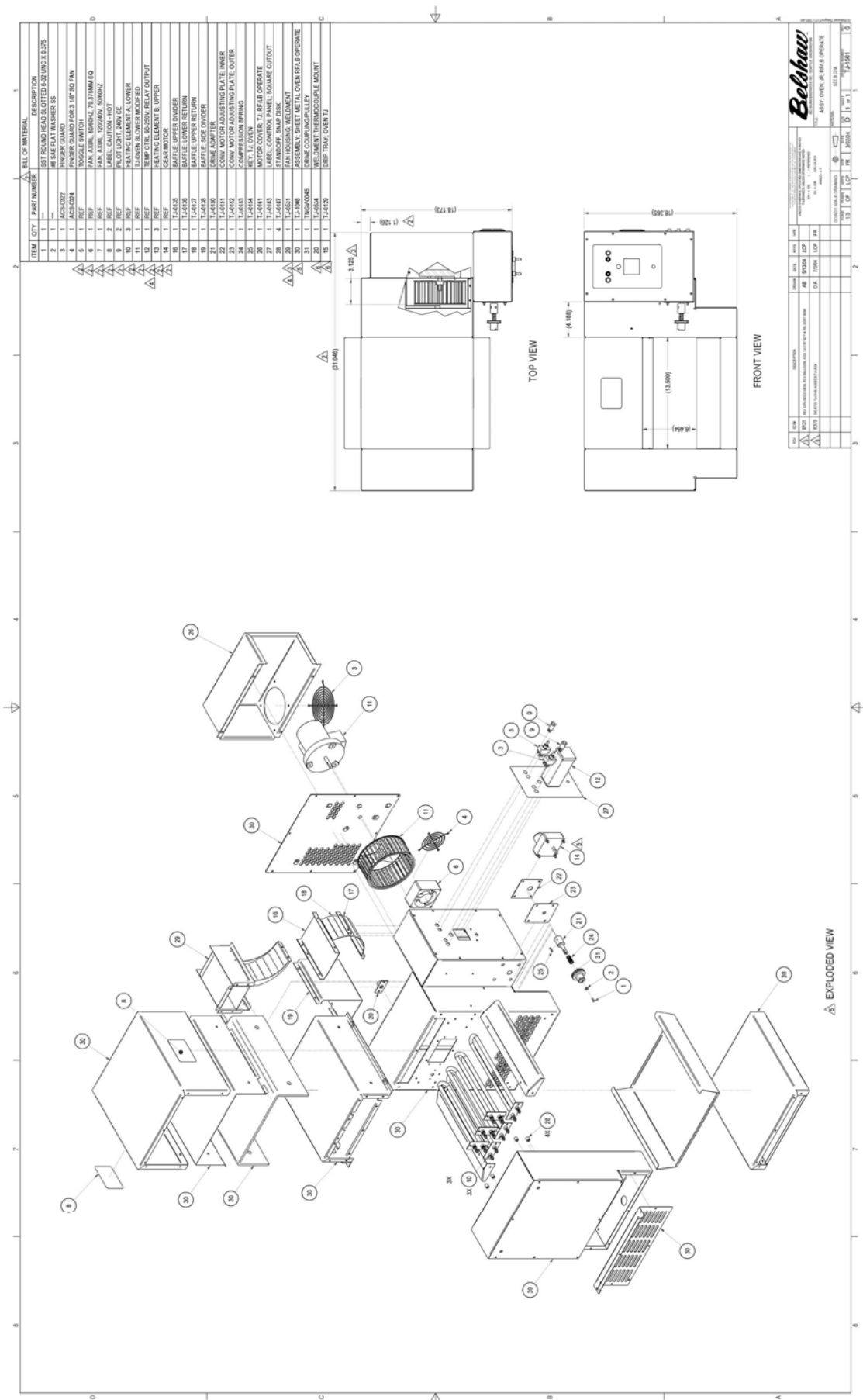




EXPLODED VIEW

ITEMS, 1. 1 DAY BE TRANSFERRED FOR PERSONAL CONSIDERATION.	
Belshaw	
1750 22 ND AVE. S. SEATTLE, WA 98144	
PHONE 206-322-5474 FAX 206-322-5425	
ELECTRONIC MAIL: BELSHAW@AOL.COM	
WWW.BELSHAW.COM	
1750 22 ND AVE. S. SEATTLE, WA 98144	
PHONE 206-322-5474 FAX 206-322-5425	
ELECTRONIC MAIL: BELSHAW@AOL.COM	
WWW.BELSHAW.COM	





SK-1281

REC. QTY	PART NUMBER	DESCRIPTION
	THERMOGLAZE	
1 EA	624-0003A	SWITCH, TOGGLE
5 EA	905-0201SS X 7/8	SPRING PIN, 1/8 DIA X 7/8" LG
2 EA	905-0203SS	SPRING PIN, 1/8 DIA X 3/4" LG
1 EA	TJ-0074	1" ID SUCTION HOSE (SPIRILITE) 48" LG.
2 EA	GL100-0116	GLAZE TUBE CLAMP
5 EA	GL100-0132D	FUSE, 2 AMP
4 EA	GL100-0171	GASKET
1 EA	HG18-0031-4	CASTER 4"
1 EA	HG18-0031B-4	CASTER W/BRAKE 4"
1 EA	TNGG-0034C	DRIVE GEAR
1 EA	TNGG-0034D	LAY GEAR
4 EA	TNGG-0034M	WING NUTS, PUMP COVER
2 EA	TNGG-0034Z	PUMP O-RING, SHAFT
2 EA	TNGT-0009	SPACER, DELRIN, WHITE
2 EA	TJ-0504	BEARING BLOCK, POWER SHAFT
1 EA	TJ-0042	POWER SHAFT
2 EA	TJ-0053	TRANSFER SHAFT DRIVE BELT
2 EA	TJ-0041	REPL. CHAIN ASS'Y
2 EA	TNGT-0169	IDLER SPROCKET, 38B10
1 EA	TJ-0038	CONVEYOR DRIVE SHAFT, OUTFEED
2 EA	TNGV-0060	TRAY GRIP
	THERMOLIZER	
1 EA	EP18/24-0170P	FAN, AXIAL, (240V)
1 EA	#SWT-0022-240	SWITCH, ROCKER
1 EA	EP18/24-0116	THERMOSTAT
1 EA	EP18/24-0250	AIR HEATING COIL (240V)
1 EA	EP18/24-0078	WATER HEATER ELEMENT (240V)
1 EA	GL100-0086	INFINITE CONTROL, (240V)
1 EA	#PLT-0001	PILOT LIGHT